

Catering Packet



16810 Harney Street
Omaha, NE 68118
Ph: 402.330.4300

BANQUET ROOM AND CATERING INFORMATION

Welcome to Pacific Springs Golf Club! Our spacious, state-of-the-art, full-service clubhouse is the perfect choice for your business meeting, holiday party, lunch or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With seating up to 60 in our formal dining room, and additional seating on our deck overlooking our beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities.

BANQUET ROOM RENTAL FEE

Banquet Room: **\$350.00**

RENTAL FEE INCLUDES THE FOLLOWING:

TABLES AND SEATING AVAILABLE UP TO 60
LINENS (TABLECLOTHS, SKIRTING, NAPKINS)
TABLECLOTH OPTIONS: WHITE, IVORY, BLACK
NAPKINS: COLOR OPTIONS.
FORMAL SET-UP AND CLEAN-UP
USE OF CHINA, GLASSWARE, SILVERWARE, CHAFERS
BEVERAGE ACCOMMODATIONS INCLUDING COFFEE, TEA AND WATER
PROFESSIONAL STAFF, BARTENDERS, EVENT PLANNER TO ASSIST IN EVENT PLANNING

A service Charge of 20% as well as applicable taxes will be applied to all Food & Beverage Purchases.

DECORATIONS AND LINENS

Pacific Springs Golf Club is pleased to offer a variety of linen selections for your event. Pacific Springs can provide candles for a nominal fee at the request of the event coordinator. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Pacific Springs Event Coordinator must approve all decorations prior to the event. You may decorate for your event 1-2 hours prior to the scheduled start time of the event.

ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

GUARANTEE AND CANCELLATIONS

A deposit of \$350.00 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final Menu selections and Second Guest Count must be submitted 2 weeks prior to each event to insure the availability of desired menu items. Final Guest Count is due 1 week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

BAR & LIQUOR OPTIONS

Cash Bar

Individual guests pay for all alcoholic beverages. There is no additional charge to the host of the event. This is an attractive option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

Limited Open Bar

The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit has been reached. Once the pre-set limit is reached, the bar changes over to Cash Bar, and the guests are responsible for the charge of their beverages on an individual basis. The limit can be set for any denomination. If less than the limit set is used you will only be charged for what is consumed.

Modified Open Bar

Our most popular selection for wedding receptions includes beer, wine and soft drinks. A tab will be run through the duration of the party. At the end of the function, it will be the host's responsibility to settle this tab.

Deluxe Open Bar

A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

Champagne and Special Request Wines

Every effort will be made to accommodate special requests for Champagnes and Wines. Please make requests to Pacific Springs Event Coordinator at least 2 weeks prior to your event. Additional charges may apply.

FOOD AND BEVERAGE GUIDELINES

All food and beverage, alcoholic or otherwise, consumed on golf course property must be purchased from Pacific Springs with the sole exception of "theme" desserts such as wedding or birthday cakes. Due to strict regulations, we must enforce the following policies:

- No alcoholic Beverages served without valid I.D.
- Only one drink may be served per person at any one time
- Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises.

The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

BANQUET MENU

DINNER ENTREES

Boursin Stuffed Chicken

Bacon Wrapped Chicken Breast Stuffed with Boursin Cheese and finely chopped Broccoli. Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$22**

Teriyaki Chicken

Basted in Homemade Teriyaki Sauce Topped with a Grilled Pineapple Ring and Served on a Bed of Wild Rice, House Salad, Steamed Vegetable Medley, Warm Rolls and Butter **\$15**

Lemon Basil Baked Salmon

Half-pound Salmon Steak in a Lemon Basil Butter Sauce, Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$20**

Bacon Wrapped Pork Loin

Bacon Wrapped Boneless, 10 ounce Grilled Pork Loin with a Cranberry Apple Chutney, Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$19**

New York Strip

Grilled to perfection, 12 ounce New York strip, Served with House Salad, Steamed Vegetable Medley, Baked Potatoes with Fixings, Warm Rolls and Butter **\$24**

Charbroiled Filet Oscar

A 7oz hand-trimmed filet grilled and topped with Asparagus, Carb and Béarnaise Sauce. Served with House Salad, Steamed Vegetable Medley, Baked Potatoes with Fixings, Warm Rolls and Butter **\$26**

DUAL ENTREES

Parmesan Chicken and Pesto-Alfredo Raviolis

Hand-Breaded Chicken Breast topped with Parmesan Cheese and Marinara with Pesto-Alfredo Cheese-Stuffed Raviolis, served with Green Bean Almandine, Dinner Salad Warm Rolls and Butter **\$17**

Grilled Pork Loin and Raspberry Baked Salmon

Raspberry Marinade Salmon Fillet complimenting Perfectly Grilled Pork Loin served with Garlic Roasted New Potatoes, Green Bean Almandine, Dinner Salad Warm Rolls and Butter **\$23**

Bacon-Wrapped Fillet Mignon and Shrimp Scampi

This dual entrée is sure to satisfy any appetite. Charbroiled, Bacon-Wrapped Fillet Mignon, Shrimp Scampi, with Garlic Roasted New Potatoes, Vegetable Medley, Dinner Salad Warm Rolls and Butter **\$29**

Prime Rib and Creamy Rosemary Chicken

Select Prime-rib, Slow Cooked to Medium Rare, and Marinated Grilled Chicken, served with Garlic Roasted New Potatoes, Vegetable Medley, Dinner Salad Warm Rolls and Butter **\$25**

CLUB FEATURES

Barbecue Buffet

Slow Smoked Brisket, Ribs or Pulled Pork, Cocktail Buns, Baked Beans, Corn Cobbett's, Coleslaw, Herb Roasted Baby Potatoes with Homemade Gravy **\$16**

Tail Gate Buffet

Smoked Pulled Pork in our Homemade BBQ Sauce, Hamburgers complete with Fresh Buns, Condiments and Buffalo Style Chicken Wings, Garden Vegetable Platter with Dip, Kettle Chips and Fruit Tray **\$22**

Prime Rib

A House Favorite, Slow Roasted Prime Rib Carving Station Complete with Au Jus and Creamy Horseradish Served with House Salad, Vegetable Medley, Herb Roasted Baby Potatoes, Warm Rolls and butter **\$24**

Rosemary Chicken

Creamy Rosemary Chicken, Served with House Salad, Vegetable Medley, Herb Roasted Baby Potatoes, Warm Rolls and butter **\$18**

Dual Meat

Prime Rib, Slow Roasted Complete with Homemade Au Jus, and Horseradish Paired with Marinated Grilled Chicken Breast Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$26**

Three Meat

Prime Rib, Slow Roasted and Seasoned to Perfection, Raspberry Baked Salmon Filet and Grilled Chicken Breasts, Served with Salad Bar, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$29**

Taste of Italy

Homemade Meat Lasagna with Italian Sausages with Roasted Peppers and Drenched in Marinara Sauce or Parmesan Chicken Breast Drenched in Marinara, Pasta with Homemade Alfredo Sauce and Roasted Italian Vegetable Medley Accompanied by a Caesar Salad, Warm Rolls and Butter **\$20**

Mexican Fiesta

Seasoned Beef, Nacho Cheese, Taco shells, Tortilla Chips, Lettuce, Cheese, Tomatoes, Black Olives, Jalapenos Peppers, Accompanied by Refried Beans and Spanish Rice **\$16**

HORS D'OEUVRES

*Minimum of 30 people required for hors d'oeuvre option.
All prices are on a per person basis.
Taxes and Service Fee Not Included*

Option One: Choose two Hot and two Cold Platters **\$16**
Option Two: Choose three Hot and three Cold Platters **\$18**
Option Three: Choose four Hot and four Cold Platters **\$20**

Cold Platters

Guacamole
Fresh Fruit Platter
Caprese Salad Skewers
Vegetable Platter with Dip
Hummus with Toasted Pita Wedges
Mexican Layer Dip with Fried Tortilla Chips
Spinach and Artichoke Dip with Tortilla Chips
Assorted Cheese Tray with Crackers
Prosciutto Cream Cheese Roll Ups
Cocktail Sandwiches
Cheesecake Bites
Bruschetta

Hot Selections

Boneless Wings
Teriyaki Chicken Skewers
Egg Rolls with Sweet n' Sour
Toasted Raviolis with Marinara
Meatballs (Swedish, Marinara, Asian)
Crab & Artichoke Dip with Tortilla Chips
Italian Sausage with Peppers & Onions
Spinach & Artichoke Dip with Chips
Queso, Salsa with Tortilla Chips
Southwest Chicken Egg Rolls
Stuffed Jalapeno Peppers
Buffalo Chicken Wings
Boneless Wings

House Specialties

Optional additions to a package price.

Jumbo Shrimp Cocktail **\$5**
Crab Cakes with Remoulade **\$6**
Prime Rib Tartines **\$7**